

# DINNER

ALL DAY / 6 PM - 10.30 PM



	<b>MARINATED OLIVE</b> 🌿	99
	BLACK & GREEN OLIVE, ROSEMARY.	
	<b>HUMMUS</b> 🌿	109
	CHICKPEAS, OLIVE OIL, PITA BREAD, DUKKAH, CHIMICHURRI.	
	<b>CHEESE CROQUETTES</b>	85
	CHEESE BALL, MOZZARELLA, GARLIC AIOLI, BASIL OIL.	
<b>SMALLS</b>	<b>GRILLED CALAMARI</b>	89
	SOURDOUGH, GARLIC BUTTER SAUCE.	
	<b>TUNA CRUDO</b>	199
	CAPERS, STRACCIATELLA, BASIL OIL.	
	<b>BURRATA</b>	225
	TOMATO CHERRY, HEIRLOOM TOMATO, BALSAMIC.	
	<b>PUMPKIN</b>	89
	PUMPKIN SOUP, FETTA CHEESE, GARLIC CROUTONS.	
<b>SOUPS</b>	<b>SEAFOOD CHOWDER</b>	109
	SEAFOOD SOUP, CROUTON AND SPRING ONION.	
	<b>MEATBALL BOLOGNESE</b>	129
	TOMATO-BASED, MINCED BEEF, MIX HERBS, PARMESAN.	
	<b>AGLIO OLIO</b>	109
	OLIVE OIL, GARLIC, RED PEPPER FLAKE, PARSLEY, PARMESAN.	
	<b>2 PCS KING PRAWNS OR TUNA LOIN.</b>	+59
	<b>TRUFFLE MUSHROOM</b>	139
	GARLIC, WHITE WINE, PARMESAN, TRUFFLE OIL, BUTTON MUSHROOM.	
	<b>SEAFOOD MARINARA</b>	159
	TUNA, SQUID, PRAWNS, GARLIC, MARINARA SAUCE, PARMESAN.	
<b>PASTAS</b>	<b>PESTO</b> 🍷	139
	OLIVE OIL, STRACCIATELLA CHEESE, CRUMBS.	
	<b>HOMEMADE GNOCCHI</b> 🌿 🍷	139
	WHITE SAUCE, PARMESAN, PARSLEY, CHILI FLAKES, OLIVE OIL.	
	<b>BURRATA PASTA</b>	225
	CREAMY RED PEPPER, CARAMELIZED SHALLOTS, PARMESAN, GARLIC, HERBS.	
	COICHES OF <b>SPAGHETTI</b> OR <b>FETTUCCINE</b>	
	<b>ADD GLUTEN-FREE PASTA</b>	+35

Contain Pork

Contain Nut

Vegetarian

Dairy Free

Gluten-Free

Contain Seafood

Recommended

All Price Are In Idr'000 Price Is Excluded 21% Government Tax And Service Charge

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## MAINS

<b>CHICKEN PICATTA</b> LEMON BUTTER CAPER SAUCE, BURNT LEMON	<b>209</b>
<b>PAN SEARED BARAMUNDI</b> BEURRE BLANCH SAUCE, BURNT LEMON	<b>239</b>
<b>250 GR NEW YORKER PORK RIBS</b> DOUBLE-COOKED SMOKED RIBS, BBQ SAUCE	<b>299</b>
<b>200 GR RIB EYE STEAK</b> MB5 WAGYU, ROASTED GARLIC, PARSLEY BUTTER, BASIL OIL, BEEF JUS	<b>499</b>
<b>LAMB CHOP</b> ROASTED GARLIC, CHIMICHURRI, CHARRED ONION	<b>359</b>
<b>PAN-SEARED YELLOWFIN TUNA LOIN</b> CILANTRO LIME, AVOCADO & CUCUMBER SALSA	<b>199</b>

## SIDES

<b>GARDEN SALAD</b> <b>59</b> BABY ROMAINE, RADICCHIO VINAIGRETTE	<b>POTATO PUREE</b> <b>79</b> VIRGIN OLIVE OIL, CHIVES
<b>FATTOUSH SALAD</b> <b>89</b> CUCUMBER, RADISH, VINAIGRETTE	<b>SPICED CAULIFLOWER</b> <b>79</b> OLIVE OIL, PAPRIKA POWDER
<b>ASPARAGUS</b> <b>109</b> PARMESAN CHILLI, SESAME	<b>HOUSE CUT FRIES</b> <b>79</b> AIOLI, TOMATO CHUTNEY

## DESSERTS

<b>PAVLOVA</b> <b>95</b> STRAWBERRY, MERINGUE AND MASCARPONE CREME
<b>ESPRESSO PANNA COTTA</b> <b>79</b> CARAMEL SAUCE, POACH TAMARILLO.
<b>RAISIN FLAN</b> 🍷 <b>79</b> CREME CARAMEL, GOLDEN RAISIN
<b>PISTACHIO CREMA</b> <b>79</b> CREME CHEESE, PISTACHIO NUT, CARAMEL TUILE
<b>CHOCOLATE LAVA</b> 🍷 <b>95</b> VANILLA GELATO, BLUEBERRY COULIS.
<b>GELATO</b> <b>75</b> CHOICES OF 3 SCOP GELATO (VANILLA, CHOCOLATE, PASSION FRUIT)
<b>TROPICAL FRUIT PLATTER</b> <b>69</b> SLICED LIME AND PASSION FRUIT GELATO.

